

Cocktails

Mango Tea Limonda

gin, fresh mango, mint, black mango
iced tea, lemon, boba 22

Tree Tomato Negroni

gin, clarified tomato tree, strawberry,
vermouth rosso, campari 23

Limoncello Spicy Margarita

tequila blanco, house-made limoncello,
chili citric curaçao, blood orange tea
ice, citrus salt 22

Sangria Passione Bianco

basil, vodka, salvia al limone, passion
fruit, strawberry, lemon, prosecco
20/95

Paloma Spritz

tequila blanco, paramour elderflower,
contratto bianco, san pellegrino
pompelmo, grapefruit, citric,
hibiscus ice 24

Spicy & Dirty

vodka, house-made chili olive brine,
pepper olives 24

Wines

Sparkling

G/B

Prosecco, Jeio, Veneto, IT, NV

19/80

Champagne Perrier-Jouet, Brut, FR NV

40/160

White

Pinot Bianco, Elena Walch, Alto Adige, IT 2023

22/90

Gavi di Gavi, Villa Sparina, Piedmont, IT 2023

24/95

Chardonnay, Sanford Winery, Sta. Rita Hills, CA 2022

27/110

Sancerre, Bailly Reverdy, Loire Valley, FR, 2024

32/120

Rosé and Orange

Rumor, Côtes-de-Provence, FR 2024

22/88

Tuscan Blend (Orange), Palistorti di Valgiano, Tuscany, IT, 2022

22/88

Red

Nebbiolo, Stefano Occhetti, Piedmont, IT, 2024

28/115

Super Tuscan, I Greppi, Greppicante, Tuscany, IT, 2023

26/100

Faust, Cabernet Sauvignon, Napa Valley, CA 2022

36/140

Antipasti

House-Made Focaccia (v)

*taggiasca olive, sicilian oregano,
whipped ricotta 12*

Grilled Sourdough (v)

*stracciatella,
marinated tomato, saba 14*

Yellowfin Tuna

*sorrento lemon, basil,
crispy rice 30*

Meatballs

*pomodoro, parmigiano
fonduta, crostini 22*

Insalata

Gem

*romano beans,
goat cheese, radish 23*

Caesar (v)

*garlic breadcrumbs,
parmigiano, tahini 22*

Burrata

*heirloom tomato,
stone fruit, escarole 25*

Tuscan Kale (v)

*snap peas, fennel, currants,
walnuts, ricotta salata 24*

ADD

grilled chicken 10 | salmon 12 | half avocado 8

Pizza e Primi

Margherita Pizza (v)

*san marzano tomato, buffalo mozzarella,
parmesan, basil 27*

Soppressata Pizza

*calabrian chili honey, red onion,
pecorino romano 28*

Rigatoni Amatriciana

*guanciale, roasted tomato,
pecorino romano 29*

Bucatini Cacio e Pepe (v)

*pecorino romano,
black pepper 26*

Agnolotti (v)

*local sweet corn, chanterelle mushrooms,
pecorino toscano 32*

SARTIANO'S

(CAFÉ)

Beer

Peroni Lager

Italy 5.2% ABV 10

Modelo Especial Lager

Mexico 4.4% ABV 10

Talea Al Dente Pilsner (16oz)

Brooklyn, NY 5% ABV 12

Grimm Wavechaser IPA (16oz)

Brooklyn, NY 6.7% ABV 14

Athletic Upside

Dawn Golden Ale (NA)

Stratford, CT 0% ABV 8

Non-Alcoholic

Figlia Spritz

*figlia apertivo, lime, habanero,
grapefruit, tonic 16*

Blood Orange Mule

*sicilian blood orange,
lime, ginger 14*

Coffee, Tea and Juices

Devoción Espresso 8

Devoción Americano 8

Devoción Decaf Espresso 8

Devoción Cappuccino / Latte 9

Devoción Drip Coffee 7

Sōrate Matcha Latte 10

Assorted Tea by Harney & Sons 6

*chamomile, dragon pearl jasmine,
mint verbena, earl grey, classic iced*

Beach Bum Juice by Loop 14

pineapple, apple, ginger, tumeric

Deep Green Juice by Loop 14

*cucumber, celery, spinach,
kale, lemon, ginger*

Orange Juice 8

Grapefruit Juice 8





Secondi

Buckwheat Crepe

talleggio, leeks, eggs, prosciutto 23

Caprese Panini (v)

*buffalo mozzarella, marinated tomato,
basil pesto, focaccia 23*

Hot Chicken Milanese

*crispy chicken cutlet, italian chicories,
buttermilk ranch 26*

Seared Salmon

ratatouille, aleppo, basil 31

Wagyu Beef Sandwich

*fontina, salsa verde,
horseradish, giardiniera 29*

The Mercer Burger

*mild cheddar, dill pickle, smoked garlic aioli,
white onion, sesame bun, fries 30*

Contorni

Rosemary Fries (v) 14

Roasted Mushrooms (v) 16

Grilled Broccolini (v) 16

